CANNING CENTERS ACROSS THE COUNTRY

MARCH 15, 1947

1. SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL

2. ANNCR: It's CONSUMER TIME

3. SOUND: CASH REGISTER...CLOSE DRAWER

4. ANNCR: During the next fifteen minutes, the National Broadcasting Company and its affiliated independent stations make their facilities available for the presentation of CONSUMER TIME by the U. S. Department of Agriculture...Today CONSUMER TIME will feature community canning centers. We're going to take a trip across the nation to see how they're operated...But now I want to introduce our special guest...the Director of the National Garden Program and the man who is in charge of community canning activities for the U. S. Department of Agriculture. A hearty welcome to you, Mr. Paul Stark. And suppose we start off by describing just what a community canning center is.

5. STARK: Well, _____, it's just what its name implies...a place where families get together to share canning equipment to put up home grown or bought food.

6. ANNCR: Mr. Stark, don't you think we should make this program for men only?

7. STARK: Why slight the ladies, _____?

8. ANNCR: Well, of course I hope our lady listeners won't turn us out. But I know women are aware of how handy that home grown and canned food was during the war. They know it will save money for the family in peace time. And the ladies know it's easier, quicker, and safer to put up your food at a community canning center.

9. STARK: And you don't think that the men know that?

10. ANNCR: Well, I'm not sure that men are aware of the 1947 angle on community canning centers.

11. STARK: You mean...to use canning centers to preserve food for school lunch programs...as well as food for the family?

12. ANNCR: That's it. And think how many gardeners are men. So they won't want to see any delicious home grown food going to waste. And don't forget, Mr. Stark, statistics show that half of the parents in the United States are fathers too... so they'll be interested in nutritious lunches for children.

13. STARK: (LAUGHING) Well, I never thought about it like that. But you've definitely got a point.

14. ENGINEER: WATCH SWITCH COMING UP AT 12:17 EST CUE IS UNDERLINED.

15. ANNCR: Well, we'd better start our trip across the country to New York, Cleveland, and San Francisco. Let's call in Mr. Ralph C. Sutliff, who has been responsible for developing the Community Canning program under the New York State Department of Education. <u>CONSUMER TIME takes you to New York City</u>.

16. SWITCH TO NEW YORK 12:17 EST

17. SUTLIFF: This is Sutliff. Here in New York State...we have a two-fold plan for community canning centers this year. First of course...we want to see that all our canning centers are used as much as possible. Second...we want to help our schools make the best use of canning equipment to preserve food for school lunches. With me here today is Miss Margaret Prentice, who is School Lunch Supervisor for New York State. Miss Prentice, what do you consider the most important thing to keep in mind...if a community is planning to do some canning for the school lunch program?

18. PRENTICE: The planning itself, Mr. Sutliff. The best intentions are no good if the canning is done just hit or miss. Now I don't mean that food is put up carelessly...but that too much of one kind of food is canned and not enough food of another.

19. SUTLIFF: In other words, schools planning to put up for school lunch should keep a <u>balanced</u> lunch in mind.

20. PRENTICE: That's it exactly. They should keep in mind that some fresh food as well as canned should be served to school children each lunch time.

21. SUTLIFF: Then canning plans for school lunches are just like canning plans for the family...only on a larger scale.

22. PRENTICE: Absolutely. The canning plans of both depend on what food they raise themselves...or what food some one donates to to them...or what they can buy cheaply. I think both the family and the school should try to improve food habits by serving varied and new foods. But the importan thing is to have a plan before you do any canning for school lunches.

23. SUTLIFF: And plans have to be laid early. Community canning centers will not just happen. And food for school lunches has to have someone to can it. Plans are needed well in advance.

24. PRENTICE: Yes, it isn't too early to be thinking about next fall's school lunches.

25. SUTLIFF: Or about community canning centers for this summer. Successful canning centers are usually the result of group action...spurred on by some individual who sees the need for providing facilities for preserving food...

26. PRENTICE: And who is determined to start the ball rolling.

27. SUTLIFF: Very definitely. And we recommend that people think about school lunches when they are organizing a new community canning center.

28. PRENTICE: Mr. Sutliff...haven't you been working with the schools...to help them make the best use of existing canning facilities?

29. SUTLIFF: Indeed we have. Again this year, we have workshops to develop greater interest in school lunch canning. Our workshops also demonstrate how to operate the equipment most efficiently...

30. PRENTICE: Mr. Sutliff, some schools are actually having their home economics students help with the canning.

31. SUTLIFF: So I understand, Miss Prentice. But mostly it's the local school lunch room cooks and supervisors who handle the canning. A very able crew they are too. And a canning program provides them with year-round employnent.

32. PRENTICE: Don't you think they should be included in the training program?

33. SUTLIFF: They certainly should.

34. PRENTICE: Well, Mr. Sutliff...I'm anxious to hear about canning for school lunch in other parts of the country. Maybe we can borrow some tips from them that will help us in New York State.

35. ENGINEER: WATCH SWITCH COMING UP AT 12:20 EST. CUE IS UNDERLINED

36. SUTLIFF: That's the idea for this program on canning centers across the country...to hear what our neighbors are doing. SO CONSUMER TIME'S next stop will be Cleveland, Ohio

37. SWITCH TO CLEVELAND 12:20 EST

38. CHAPMAN: This is Jim Chapman in Cleveland. And here with me to report on school lunch canning in Ohio is Miss Dorothy Throssell, nutritionist for the Ohio Health Department. Miss Thressell, from what I've heard, you have a pretty unique plan for school lunch canning in this part of the country.

39. THROSSELL: The accent in Ohio is on installing good canning facilities in all the institutions in the State, We hope to reach the goal before this summer. We've also had a training unit in operation since early 1945.

40. CHAPMAN: To train supervisors for these canneries?

41. THROSSELL: That's right.

42. CHAPMAN: Well, may the school use the facilities of a county home, for instance, to do school lunch canning?

43. THROSSELL: Yes indeed. The Summit County Home and the Ashtabula County Home...both have very good working arrangements with local PTA groups. The institutions provide the equipment, the cans, and the food from the county's farms. Then the PTA groups pitch in and do the canning. They divide the processed food on a fifty-fifty basis.

44. CHAPMAN: Fair enough. Half for the county home...half for the school lunches.

45. THROSSELL: I might add that truck gardeners often donate some food to be canned for school lunches...during the peak production season...when the markets are flooded.

46. CHAPMAN: Well, Miss Throssell, has this plan of cooperation between the county homes and the school lunch people been successful?

47. THROSSELL: Very successful, Mr. Chapman. So far the plan has worked out to the complete satisfaction of everyone concerned. The schools receive additional supplies of processed food for their school lunch program...and the institutions secure the necessary labor to process food for their own needs. The county homes have even included school lunches in their planting plans.

48. CHAPMAN: How do you mean?

49. THROSSELL: Well, the Summit County Home planted one thousand fruit trees last year...to provide enough fruit for their institutions and schools in that county when they start producing. That means plenty of tempting and nutritious fruit desserts for school children.

50. CHAPMAN: Then, Miss Throssell, you'd say that in Ohio the canning program hasn't had just a wartime vogue?

51. THROSSELL: I think they really proved their worth during the war. But we had some institutional canning centers in Ohio long before the war. In fact, the canning equipment at the Summit County Home has been there for years and had been idle because of labor shortage.

52. CHAPMAN: Well then, your present plan solves everything.

53. THROSSELL: Yes, and I think communities that are just in the thinking stage of a community canning center would be smart to look around. See if there isn't some canning equipment that can be drafted for service...or some that more people can use.

54. CHAPMAN: I understand that you are the one who deserves the credit, Miss Throssell, for suggesting that the equipment at the Summit County Home be put into use...and that you've worked very hard on the school lunch canning program.

55. THROSSELL: Well, it's kind of you to say so, Mr. Chapman. And I'm happy to participate in the CONSUMER TIME program today, because any one interested in school lunch canning ...is always eager to hear how the other fellow is doing. We're always looking for ways to improve our own canning set-up.

56. ENGINEER: WATCH SWITCH COMING UP AT 12:23 EST. CUE IS UNDERLINED

57. CHAPMAN: Then let's see what's doing with community canning centers on the West Coast. So, now on to San Francisco.

58. SWITCH TO SAN FRANCISCO 12:23 EST.

59. KEENE: This is Jim Keene in San Francisco...ready to introduce Mr. W. Van der Hoogt, cannery inspector for the California Department of Health. Mr. Van der Hoogt, just how many community canneries are there in California?

60. VAN DER HOOGT: There are sixty-three of them...all under the supervision of the State Department of Education. They're operated as part of their vocational training programs...in food production and preservation.

61. KEENE: Any school lunch canning done at these centers?

62. VAN DER HOOGT: Yes, some school lunch canning is done...but by and large, they are used by families to can produce for themselves.

63. KEENE: Mr. Van der Hoogt, is it true that California is the only State with laws controlling the operation of community canneries?

64. VAN DER HOOGT: As far as I know that's right, Mr. Keene. All California canneries must meet the requirements set down by the State Department of Public Health. The laws cover equipment specifications, installation of equipment, and processing methods...as well as safety, sanitation, and trained supervision.

65. KEENE: So the cannery supervisors are trained too, Mr. Van der Hoogt?

66. VAN DER HOOGT: Yes, all cannery supervisors get a full week of training in cannery operation and practices. They must pass a written examination before they are certified as cannery supervisors. And of course no uncertified person may supervise a cannery in California.

67. KEENE: I would say that California sets a high standard for community canneries.

68. VAN DER HOOGT: Yes we do. We believe it's important to be as careful as possible when it comes to processing foods for school lunch and family use. We know that providing well-trained, full-time supervision for the canneries... pays off in safety.

69. KEENE: Mr. Van der Hoogt, just what are <u>your</u> duties as cannery <u>inspector</u> for the California Department of Health?

70. VAN DER HOOGT: One duty of a cannery inspector is to train the people in charge of canning plants. Then we inspect canneries and investigate any who report spoilage.

71: KEENE: What are some of the things you look for when you inspect a community canning center?

72. VAN DER HOOGT: One thing is to check all equipment used for processing low-acid products....

73. KEENE: They would be most vegetables and meat, wouldn't they?

74. VAN DER HOOGT: That's right. And the equipment for canning them must be fitted with an automatic instrument for recording the processing temperature.

75. KEENE: What if the recording chart shows a drop in temperature... below that recommended for canning these foods?

76. VAN DER HOOGT: It must be reported to the cannery inspector. Then the entire batch of food involved is held in quarantine... until bacteria tests have been made to show whether the food is safe for the family or school lunch use.

77. ENGINEER: WATCH SWITCH COMING UP AT 12:26 EST. CUE IS UNDERLINED

78. KEENE: Well, Mr. Van der Hoogt, I'm sure what you've told us about California's safety measures...will be helpful to people all over the country who are interested in making community canning centers safer places tp put up food. But now let's hear from Washington, D. C., on how every community can get help in setting up and operating their canning centers. <u>So back to Washington, D. C.</u>

79. SWITCH TO WASHINGTON D. C. 12:26 EST

80. ANNCR: Here we are back in Washington, D. C....with Paul Stark of the U. S. Department of Agriculture. Well, Mr. Stark ...we've heard about community canning centers in almost all sections of the country except the South. What do you know about them?

81. STARK: The South has a fine record for community canning centers, _____. In fact the State of Georgia gets the credit for the first community canning centers. Two of them were set up in Georgia during the summer of 1926.

82. ANNCR: Now that's news to me. I thought the canning centers were organized during the war.

83. STARK: Well, of course that's when thwy swung into full action. But now, community canning centers are still going strong ...and many of them are making provisions to can for school lunches this year.

84. ANNCR: Mr. Stark...can a community get some advice from the U. S. Department of Agriculture on canning centers?

85. STARK: Yes, we have food preservation specialists who are really efficiency experts when it comes to community canning centers.

86. ANNCR: They know all the answers on that subject, huh?

87. STARK: And most of the questions too. They can help with remodelling a community canning plant. They can track down and eliminate any spoilage problems. Our specialists also assist with training workshops for cannery supervisors.

88. ANNCR: I should think any canning that's done for school lunches should be done under a supervisor's experienced eye.

89. STARK: Definitely, _____

90. ANNCR: Now, one more question...how do you go about arranging for the services of a food preservation specialist?

91. STARK: Simply by getting in touch with the State Director of the Production and Marketing Administration. You'll find his number in the phone book.

92. ANNCR: Swell...and speaking about "Books"...before we went on the air didn't you tell me something about a free booklet on community canning centers?

93. STARK: That's right...it's the U. S. Department Agriculture's publication called "Community Canning Centers," It contains complete information to guide a community canning center from the blue prints to the finished can of food.

94. ANNCR: This booklet is free to our listeners. Anybody who wants one, only has to drop a post card to CONSUMER TIME, Washington 25, D. C., for a/ free copy of the booklet on community canning centers.

95. STARK: I might add, _____, that the instructions given in this booklet are based on experience of successful community canning centers and authorities in the field of canning.

96. ANNCR: Fine. So all our friends better remember the address, CONSUMER TIME, Washington 25, D. C.

97. STARK: Now I have one more question for you, _____. What's on CONSUMER TIME next week?

98. ANNCR: A story about one of the most unusual buildings in the country...or even in the world. It's the story of the Forest Products Laboratory operated by the U. S. Forest Service, at Madison, Wisconsin. Under the roof of this one building, scientists are conducting all kinds of research on wood and wood products. The work they do is of direct interest to consumers...especially things like plywood paint, fire proofing, and new treated woods. So I'm sure you'll all want to be listening to another edition of

99. SOUND: CASH REGISTER

100. ANNCR: CONSUMER TIME!

101. SOUND: CASH REGISTER...CLOSE DRAWER

102. ANNCR: CONSUMER TIME, is written by Eleanor Miller and directed by Frederick Schweikher, is presented by the U. S. Department of Agriculture, through the facilities of the National Broadcasting Company, and its affiliated independent stations. It came to you today from New York City, Cleveland, San Francisco, and Washington, D. C.

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